



# Lollipop Hand Pies

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**The Workshop**  
**Cooking with Passion**



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# PRE CLASS PREPARATIONS INSTRUCTIONS

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## Please Complete Ahead Before Clinic

1. Please wash and dry  
all fruit

2. If using strawberries  
please have them  
sliced before the clinic

# Equipment

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- Circle Cookie Cutter
- Small Cookie Cutters
- Parchment Paper
- Cookie Sheet
- Spoon
- Medium Bowl
- Platter or jar
- Lollipop Stick
- Small Bowl
- Basting Brush
- Fork
- Knife
- Rolling Pin

# Ingredients

## Note Substitutes:

Raspberry use any other type of berry or 1/2 cup of jelly or jam

Granulated Sugar use Coconut Sugar, Stevia (12 packets)

Cornstarch use Arrowroot

Recipe Makes	
	10

Ingredient		
Ready Made Pie Crust	1	Pkg
Large Egg	1	Beaten
Fresh Berries (6 oz)	2	Pkg
Granulated Sugar	1/4	Cup
Cornstarch	1	Tbsp
Vanilla Extract	2	Tsp
Flour	4	Tbsp
Turbinado Sugar for Dusting		



# Instructions

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1. Preheat oven to oven 375F
2. Lightly flour your work area
3. Unroll pie crust and cut out 20 circles using a circle cookie cutter. Re-roll scraps as necessary.
4. Line cookie sheet with parchment paper
5. In a bowl add berries, sugar, cornstarch and vanilla. Mix together until the berries just begin to release their Juices and mixture is evenly blended. (If using jam or jelly skip this part)
6. Beat Egg add a tsp of water
7. Place 10 dough circles on the lined cookie sheet and brush circle with egg wash
8. Using a small cookie cutter to cut shapes out of the other 10 circles
9. Add 2 tbsp of berry mixture or 2 tbsp of jam or jelly directly in the center of each circle.
10. Place a lollipop stick directly in the center of each circle .
11. Place the dough with shapes on top and press firmly around the edges



12. Crimp each edge using a fork making sure to seal all sides.
13. Brush the tops with remaking egg wash and dust with turbinado sugar.
14. Place pies in the oven and bake for about 20 minutes.
15. Let cool completely before serving